Name(s)

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Project Number

J1506

Project Title

Comparing the Contamination Levels of Various Meats on Different Surfaces

Abstract

Objectives/Goals

To determine which meat causes the most bacteria to grow on the four specific surfaces, and which surface allows the most bacteria to grow from the three specific meats.

Methods/Materials

-raw chicken   - Petri dishes
-raw beef   - cotton swabs
-raw fish   - bleah
-glass cutting surface
-wood cutting surface
-metal cutting surface
-plastic cutting surface
-incubator

Results

The glass cutting surface allowed the most bacteria to grow from the three specific meats. The fish caused the most bacteria to grow on the four specific surfaces.

Conclusions/Discussion

Fish caused more bacteria to grow on my specific surfaces even though there is not a specific disease associated with fish. Glass cutting surface allowed more bacteria to grow than all the surfaces.

Summary Statement

I compared the contamination levels of various meats on different surfaces.

Help Received